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WEDNESDAY, AUGUST 24, 1904.

If you go to the mountains, seashore
or country, have The Times-Dispatch
go with you.

City subscribers before leaving the
city during the summer should notify
their carrier or this office (Phone 38).

If you write, give both out-of-town
and city addresses.

The Majesty of the Law.

Lowliness begets lawlessness. One
lynching is very apt to be followed by
another. It was so in Georgia. The lynching
at Statesboro was followed by another
lynching at Cedar Town in the same State.

In the latter case the negro was lynched
for "the usual crime," and his body was
not burned until after he had been shot
to death. But he was lynched, and the
spectacle was witnessed by two thousand
people. It was a great spectacle to see
a human being killed and his body burned
at the stake, and doubtless the crowd
enjoyed the show. It may be fun for the
crowd, but it is a terrible thing for law
and order; for the morals of the people,
and for the reputation of the South that
these lynchings should continually occur.

Coming back to the Statesboro affair,
the mob we hear of it the more disgraceful
does it appear. It is well known that
the officers whose business it was to
protect the prisoners condemned by the
court to die, whose duty it was to uphold
the majesty of the law, lay down and
let the mob run over them. We are told
that there is now a wrangle between
Captain Hitch, who commanded the military,
and Sheriff Kendrick. Captain Hitch
declares that the sheriff notified the mob
of his plans, and the sheriff replies that
Hitch gave us from cowardly and faithless
officials. If the officers of government
do not protect the law, how can we expect
the law to stand?

The Statesboro affair is ably and
courageously discussed by the Waycross Jour-
nal, which, after denouncing the cowardice
of the officials, remarks:

"Some will say: 'But the lives of the
murderous negroes were not worth the
shedding of white blood for.' Indeed,
they were not. They were not worth
anything, for they had already been
disposed of. The negroes were not to be
considered. The law had decreed that
they should die."

"It was the law that Mitch was sent
to Statesboro to defend. It was the
majesty of the State with which he was
entrusted. It was this he deliberately
betrayed when he held the body of his
troops in camp at the crucial moment
when he issued the orders not allowing
the guns loaded, when he refused the
young men officers the privilege to rescue
the prisoners and preserve their country
from disgrace."

That is the great question always to be
kept in view. The Constitution guaran-
tees to every man when accused of crime
a fair trial, and so long as that is the
law, it must be observed. If we deter-
mine as a people to outlaw a man who
has committed any particular crime, that
is another matter. We as a people have
a right to adopt that plan. But so long
as the Constitution provides for a fair
trial, we must give every man a fair
trial, and there must be no exception.
But, more than all this, when a prisoner
is in the custody of the law, it is the
bounden duty of the officers of the law to
protect him at all costs. It matters not
that he is a brutal negro, convicted
of a brutal crime; it matters not who or
what he has done. When he is in the
custody of the State, the State must protect
him. It is no longer a personal matter;
it is an affair of government, and
when the government is assaulted the
assault is an insult and a challenge to
the government, and the government must
in honor use all the forces at its com-
mand to repel that assault. We cannot
serve two masters. Either the mob or the
law must be supreme.

The Work of Councilmen.

In his message vetoing the ordinance
making an appropriation for the purchase
of street car tickets for members of the
Council, Mayor Taylor brought out the
interesting fact that if the member who
originated this proposal had attended all
the meetings of the Council and all the
meetings of the committees of which he
is a member, he would have attended dur-
ing the year 26 meetings. This will give
some idea of the work required of mem-
bers of our legislative body. But the
attendance on meetings is by no means all
the work that a councilman has to do.

He must give a great deal of his time
out of meetings to interviews with citi-
zens who call upon him in the interest of
various matters that come before the
Council, and he must give a great deal
of his time outside of meetings to the

thoughtful consideration of the important
subjects with which he has to deal. It
is a terrible task upon the time and
energies of any man, and it is no wonder
that busy citizens shrink from these pub-
lic duties, especially when they receive
no pay for their services and frequently
get only harsh criticisms in return.

But somebody must attend to the pub-
lic business, and civic duties are as bind-
ing as any other duties of life. Those
who do make the sacrifice, however,
and work honestly and unselfishly for the
public interest should have the sympathy
and cordial support of their constituents.

The Cotton Industry.

At a recent meeting of the British
Association held at Cambridge, Eng.,
there was an earnest discussion of the
cotton crisis. Mr. J. A. Hutton, vice-
chairman of the British Cotton Growing
Association, read a paper in which he
detailed the efforts of the association to
relieve Great Britain from dependence
upon the United States for raw cotton.

He said that the short time on which
the English factories were running was
not entirely due to the shortage of cotton
but was largely owing to the serious
aggravation of the difficulty by numer-
ous speculators.

Mr. Hutton pointed out that probably
it was not generally realized how very
costly it was to remedy this state of
affairs, apart from the English mills,
playing into the hands of foreign com-
petitors. He estimated that no less than
10,000,000 people in this country were
more or less dependent on the cotton
trade. The employers alone were losing
\$200,000 a week through short time, and
the total loss to capital and labor in the
cotton and other allied trades through-
out the country was not less than \$1-
500,000 per week, or \$75,000,000 per an-
num. Mr. Hutton said there was not
hope of any immediate relief.

In connection with the efforts to in-
crease the supply, he mentioned the cor-
dial co-operation of the British cotton
industries, for it was fully re-
cognized that Great Britain and the rest
of Europe were in the same boat, and
must help one another.

The remedy for all this is within the
power and grasp of the South. Up to
this time the South has been able to
supply the great bulk of raw cotton re-
quired in the whole world, and it will
be able to supply the increasing demand
if proper steps are taken, for the South
by no means produces as much cotton
as her lands are capable of producing.

This year the South will make a large
crop of cotton, but next year she should
make a larger crop. It is a most im-
portant field for the investment of capital
and for profitable exploitation.

It is an anomalous condition, truly,
when the demand for cotton is greater
than the supply when the supply from
the South is well under the South's ca-
pacity to produce. Foreign nations are
spending a great deal of money in try-
ing to develop new cotton fields, but
thus far their efforts have been un-
successful. But cotton production is no ex-
periment in the South. Our lands are
nature's own cotton fields, and if for-
eigners can afford to spend money in
experiments across the ocean, surely
Americans can afford to spend money in
the further development of Southern
lands. Already a company with large
capital has been organized to grow cot-
ton in the Southern fields, and we ex-
pect to see many such companies organ-
ized for the same purpose and see them
go to work to develop the cotton-producing
industry. It is a tempting field.

The Place for the Negro.

Superintendent John H. Smith, of the
Negro Reformatory, in Hanover, county,
has written a letter to Booker T. Wash-
ington, in which he says:

"I sincerely hope you may have occa-
sion to impress upon our people the ne-
cessity of making themselves indispensable
as a farmer-class in the South, where so
large a majority of them live and are
destined to continue to live. Intelligence,
industry and prudent living have made
the farmer class of France the most
valued citizens of that young and virile
republic. The farm gives promise of
better health than the city, a comfort-
able living, is far removed from the
"maddening crowds" of ignoble strife," is
least provocation of race antagonisms,
and will result in the development of a
class among us that is certain to be self-
respecting, and that will so far gain the
respect of the Southern whites as to be
protected in their life and liberty."

"Ruth, immorality and politics do not in-
fluence the farmer class of any people to
the extent the industries and labors most
common to city life. Every negro family
that can be induced to leave cities and
towns and live upon a farm rather than
in vile neighborhoods of cities, is a dis-
tinct gain to Christian civilization and
race growth. Continue to urge the
race to be producers, and when your de-
tractors shall have been forgotten your
name will be great in tongues of wisest
censure."

That is sensible talk. Agriculture is the
most inviting vocation for the black man.
On the farm he is healthier, happier and
in all respects better than elsewhere, and
Mother Earth makes no discrimination
against him. She will yield her increase
to him as bountifully as she will to the
white man.

While our Northern contemporaries
are discussing mob violence at the South
let them not overlook the riots in Chi-
cago, the riots in New York and the
reign of terror in Colorado. We make
no excuse for the lynchings in Georgia,
but there is more provocation for mob
violence there than in Chicago, (New
York or Colorado. The mob in Georgia
is to be condemned, but so is the mob in
Chicago, and so is the mob in New York,
and so is the mob in Colorado. Let the
Pharisees of the North remember these
things.

It is announced that Judge John T. Goo-
rick, of Fredericksburg, who, prior to the
campaign of 1896, was a leading Demo-
crat, but who refused to support the
ticket that year, will support Parker
and Davis, and will make campaign
speeches in their behalf so far as we

can hear, all the so-called gold Demo-
crats are now in line, and will vote the
Democratic ticket this year.

It was like a leaf out of Vanity Fair,
says a friend in a private letter from the
White Sulphur, watching the women
trying to catch Mr. Davis. There were
fifty-six widows trying their charms on
that poor man.

That's all right, Mr. Davis is running
for the Vice-Presidency.

Mr. Tom Watson, the Populist candidate
for the presidency, has had in his heart
a kind of viperish, gangrenous hatred for
the Democracy ever since Judge Blinn,
of Georgia, mopped up the earth with
him in two separate races for Congress.

The gangrene is noticeable in his speech,
accepting his party's nomination.

The only thing the Tom Watson ticket
can possibly hope to do is to aid in the
election of Roosevelt, and in this connec-
tion it may be noted that in his speech
of acceptance Mr. Watson shoos harder
and oftener at the Democrats than at the
Republicans.

A couple in New York were about to
go into the divorce court, when a rich
uncle came to the rescue and gave them
\$25,000 to kiss and make up. They did
so and the incident is closed. That is
one way to prevent the "divorce evil."

Hanover watermelons have not deterior-
ated, not in the least, but the fact is that
Hanover no longer holds the belt. Pitts-
sylvania and Halifax have become the
great watermelon counties of old Virginia.

An educated German horse understands
figures—not the kind used in Congress-
man Grosvenor's political forecasts, but
just the plain multiplication table kind.

An Indiana man, who swore at his wife
because dinner was not ready when he
wanted it, became satisfied. Indeed; the
way of the transgressor is hard.

"Who is this Judge Parker?" asks Mr.
Hogg, of Texas. Seems to us we have
heard that he is the Democratic nominee
for the presidency.

The serene exterior of the candidates
is very different from the rolling and
rumbling emotions that stir the inner
breast.

Candidate Fairbanks must be preparing
some mighty big speeches; at least it
takes him a long time to send in his
copy.

The prohibition "dryness" of some parts
of Virginia is thick enough to be cut
with a moderately sharp carving knife.

Cripple Creek has been made lame
again—that is to say, new trouble has
broken out there.

One of the questions of the campaign
yet unanswered is where is son-in-law
Elkins at?

The hog and hominy outlook in old Vir-
ginia this year is simply marvelous.

Mayor Taylor has probably filed his
last veto.

Trend of Thought

In Dixie Land

Columbia State: Judge Parker makes an
impossible request of the public when he
retires from the supreme bench, he is known hereafter as
plain "Mr. Parker." The city can-
not give him a title for that. What
"colored" of militia ever succeeded in liv-
ing it down?

Mobile Register: If that bloody chasm is
not closed by this time, why not give it
up as a bad job? We need not hope that
it will be closed some time in Boston,
the old Confederates being invited to ob-
serve the magnanimity of their old foes
and weep on their generous bosoms.

Nashville American: The proposition
that Judge Parker be made a campaign
issue is not a wise one. Let him remain at
Esopus. Touring candidates for Presi-
dent are not attractive or successful. Even
Roosevelt is to be held in restraint during
the campaign.

Atlanta Constitution: One thing is as
certain as certainty—the Statesboro af-
fair will be thoroughly investigated, and
the responsibility placed wherever it may
belong. This will be done not because
of any outside criticism, but because
Georgia owes it to herself.

Montgomery Advertiser: To be consist-
ent, the resident must object to the rank
and clamor of every postoffice in the
South where the people object to a colored
postmaster.

A Few Foreign Facts.

The Rome newspapers comment favor-
ably on the scheme for the erection in
that city of a monument to Shakespeare.

The half year's production of coal in
Germany reached 58,826,000 tons, or 3,344,000
tons more than last year.

Thirty-four years ago a German colony
settled at Haifa, Palestine. To-day all the
fruit and animals in it are prosperous.
They raise grapes and make a wine free
from alcohol, which is sold to the natives.

Many brick and stone masons in the
city of Mexico are working for \$2 to \$2.50
a day, who not only fifty cents and seven-
ty-five cents a few years ago.

Russian soldiers have frequent oppor-
tunities to admire the cleanliness and the
completeness of the contents of the knap-
sacks of fallen Japanese soldiers. Besides
a good supply of food, they find a com-
plete toilet brush, a comb, a towel and a map of
southern Manchuria on a large scale.

Ex-King Premph, of Ashantee, admired
Joseph Chamberlain to such an extent
that he ordered for himself a complete
set of clothes and money like those
worn by the ex-Colonial Secretary.

Personal and General.

William H. Cowley, who is deaf and
dumb, was nominated himself a candidate
for the nomination for Mayor of Minne-
apolis. He is a man of considerable prop-
erty.

Director George E. Roberts, of the
United States Mine, is in Denver, inspect-
ing the new mine in that city. He has
spent the last month in Alaska on a gov-
ernment mission.

Right Rev. Abbot Francis Aidan Gas-
quet, president of the English Benedic-
tines, who has just arrived in this coun-
try to study Catholic institutions, will go
as far West as Omaha, St. Louis and St.
Paul.

Count Albert Apponyi, leader of the
Hungarian Parliament opposition, and
certainly the most distinguished states-
man of Austria-Hungary, is about to
visit America for the first time. He is
one of the delegates to the interparlia-
mentary Congress to be held in St.
Louis in September.

The wife of a distinguished member of
this country, and will arrive this week,
is said to be gifted with much literary
ability. She has an innumerable assist-
ance to Dr. Davidson in the compilation
of her father's biography. Her father was
Archibald Tait, Dr. Davidson's prede-
cessor.

HOUSEWIVES' PICKLE TIME AUGUST 24TH IN WORLD'S HISTORY

Recipes for All Sorts of Pickles.

Pickling Cucumbers Without

Cooking the Vinegar—Delicious

Pickled Stuffed Green

Peppers—Green Tomato Pick-

les—"Smart With Mustard."

Sweet Pickled Onions, Pears,

Melons, etc.—Catsups.

By Dora May Morrell.

(Formerly Editor-in-Chief "The House-
hold," New York.)

ON the household all over
the country will issue an odor
of spicy tartness most inviting,
which will give the housewife a deep in-
sight into the mysteries of pickling, which
need not be mysteries.

And "the tricks of the trade" may be
known to and be practiced by you, little
new housekeeper putting up pickles for
the first time, as well as by her who has
done so for forty years.

There are two kinds of pickles, those
made without sugar, and those in which
sugar is used. The latter are an im-
portant part and which are known by
that contradictory title, sweet pickles.

There are food experts who say that the
combination of sweets and sour is evil,
but if it is, it does not show it to the
palate. As in making jellies there is no
need of a recipe for every kind of fruit,
so in pickling if you will use your brain
you will not need to have every kind of
recipe given to you in a separate recipe.

All sweet pickles are alike in most re-
spects, differing only in small details,
and if you make your seasoning the
right you need not have fear. The mixed
spices that are bought ready prepared
will help the ignorant. Ground spices
added to the vinegar will make a
pickling liquid of the best appearance of
the pickle to the spices in a cheese cloth
bag, whether the whole or the ground
are preferred.

A recipe for cucumber pickles, which
has been used in the writer's family for
years, with the best results, is as fol-
lows: Use very small cucumbers, and pack
closely in a jar. Cover with boiling wa-
ter. Let them stand over night, then
drain off the water and add the same
quantity of the best vinegar. (Always
use for pickles the best cider or white
wine vinegar, or your own purest apple
vinegar.) To the vinegar one cup of
salt and half cup of sugar to each gal-
lon of vinegar. Spice to taste, as
gallons of water and vinegar to stand
most as cloves, half as much allspice,
and those are the spices commonly chosen,
but in the ready mixed they are com-
bined with other spices which are very
nice in the pickle, and you will not make
any mistake if you use the preparation
generously. Or, if you prefer, use the
ready articles with which it is served.

Boil the vinegar until it is spicy and
turn white hot over the cucumbers. Let
it stand for three or four weeks, then
reheat the vinegar and pour again over
the cucumbers. Repeat once more.

Naasturium seeds may be added to a pickle
for a delicious effect, as a pickle
or employed in salads and sauces, as you
would use capers. Beans also may be
pickled in this way, but do not add salt
to the brine. Twenty-four hours in salt wa-
ter before pickling.

From Minneapolis comes a recipe for
pickling cucumbers without cooking the
vinegar, and it is highly recommended.

Select the smallest cucumbers, wash and
pack in quart jars. Add to each quart
of cucumbers, one cup of sugar, one whole
cloves and allspice, and bits of cinnamon
bark. Fill the jars with cold vinegar, in
which has been dissolved one heaping table-
spoonful of salt. Seal tightly. Invert
jar. Keep in dark, cool place, and they
will be ready for use in three weeks.

The simplest form of tomato pickles
is made by slicing the tomatoes, covering
with water and salt, and standing in
this for twenty-four hours. After this is
drained off, cover with molasses and
keep in a warm place until the molasses
is absorbed, then these pickles.

A delicious novelty is pickled stuffed
green peppers. To make them, take two
dozen small green bell peppers, extract
the seeds by cutting out the stem in a
circle with a sharp knife. Save this piece
and add to the seeds. Fill the peppers with
a mixture of minced meat, onion, and
tomato. Stand in a brine of water and
salt for twenty-four hours. Then drain
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